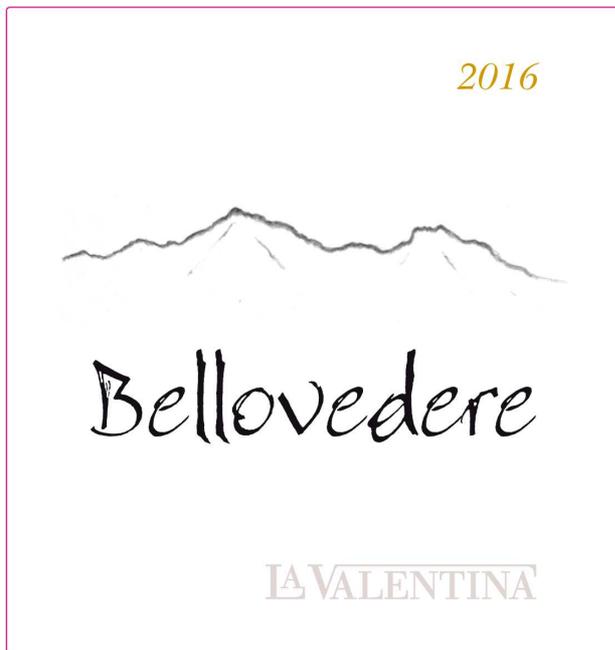


LA VALENTINA

## Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva BELLOVEDERE 2016



**DENOMINATION:** Montepulciano D'Abruzzo Doc Terre dei Vestini Riserva

**GRAPE VARIETIES:** 100% Montepulciano

**FIRST VINTAGE:** 2000

**TERROIR**

**AREA:** Spoltore district

**VINEYARDS:** 2 ha cru "Bellovedere"

**ALTITUDE:** 200 meter o.s.l.

**EXPOSITION:** South / South-West

**SOIL:** medium clay

**TRAINING SYSTEM:** Pergola Abruzzese

**# VINES / HA:** 1600-2.000

**AGE OF THE VINES:** 43 years old

**YIELD:** 40 hl. / ha.

**HARVEST:** Picking by hand in basket in the second half of October

**WINEMAKING:** Bellovedere is produced only in the years with great weather conditions and fully mature grapes. The grapes are harvested in basket, in the second part of October at phenolic maturity, with a good sugar-acid balance. Fermentation in conical slavian oak vats for 30 days.

**AGING:** Malolactic conversion and ageing for 18 months part in barriques/tonneaux, part in concrete and part in the same casks where the fermentation happened. After the blending, the wine is bottled, in the appropriate phase of the moon, unfiltered and unfined, one year before the release on the market.

**PRODUCTION:** n° 5500 bottles x 0,75 l., 1,5l, 3l and 6l

**FOOD PAIRING:** Braised and cooked meat, game bird, wild boar and long aged cheese.